Peach Crumb Bars

Crust:

1 cup sugar

3 cups all-purpose flour

1 teaspoon baking powder

½ teaspoon salt

¼ teaspoon ground cinnamon

1 cup unsalted butter cold, cut into cubes

1 large egg lightly beaten

Filling:

½ cup sugar

1 tablespoon cornstarch

¼ teaspoon ground cinnamon

4-5 cups peaches, peeled and diced

1 teaspoon fresh lemon juice

Icing:

1 cup powdered sugar

¼ teaspoon almond extract

1 tablespoon milk

Combine flour, sugar, baking powder, salt and cinnamon for crust in bowl of food processor.

Cut in butter until crumbly.

Mix in egg.

Press a little more than half into a greased 9x13" pan.

Whisk together sugar, cornstarch and cinnamon for filling.

Add peaches and toss to combine.

Drizzle peaches with lemon juice and spread filling over over crust.

Press remaining crust mixture with hands to create clumps.

Scatter the crumbs over the fruit layer.

Bake 40-45 minutes at 375.  Let cool completely.

Combine filling ingredients.  Drizzle over bars.